



# Virginia Green Restaurants

Profile:



Waynesboro, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Events** have been thoughtfully planned and designed to minimize the event's impacts on the environment. This event has met the established "core activities" for *Green Events* and has committed to communicate its activities to its participants. Below is a list of this event's "green" activities that participants can expect.

## Perfect Flavor

Perfect Flavor creates customized gourmet ice cream from organic and local ingredients, handmade in single batches. We strive to be a sustainable business because it's the right thing to do. It's achievable, it's ethical and it's imperative. We can't choose to use local food, supporting local farmers, and then go about filling the same land with plastic ice cream spoons that practically never disintegrate; it would be dissonant, and undermine both our integrity and the quality of our product. We strive to consider each decision we make as a company in the light of the Seventh Generation principal. We ask "Will this abrogate the ability of future generations to meet their needs?"

**Virginia Green Activities.** When visiting the Perfect Flavor, you can expect the following practices:

### **CORE ACTIVITIES for Restaurants**

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Recycle: Glass, Aluminum Cans, Plastic, Office Paper, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps
  - Compost excess food waste
  - Track overall waste bills
  - Donation of excess food from events
  - Effective food inventory control to minimize wastes
  - Locally grown, organic and sustainable-grown foods
  - Use non-bleached napkins and coffee filters
  - Use recycled-content paper towels and toilet tissue
  - Print menus on recycled content paper and use soy-based inks
  - Screen-based ordering system
  - Electronic correspondence and forms
  - Use "green" cleaners
  - Purchase durable furniture and equipment
  - Use of latex paint

- Last in/first out inventory
  - ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
    - All packaging is either biodegradable, recyclable, recycled or sometimes all three
    - The spoons for eating the ice cream are made of corn
  - ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
    - No grease used
  - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
    - Track overall water usage and wastewater
    - Preventative maintenance of drips and leaks
    - Encourage dry cleanup over water-based
  - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
    - Track overall energy bills
    - Purchase **EnergyStar** computers and appliances
    - Use natural lighting
    - High efficiency fluorescent ballasts and lamps
    - T-shirts are organic cotton, printed using a water-based process and biodegradable ink
    - Pay a living wage and give workers health benefits
    - Donate 10% of profits to charitable organizations that share philosophy
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For more information on **Perfect Flavor Ice Cream**, see [www.perfectflavor.com](http://www.perfectflavor.com)  
or contact Colin Steele at [colin@perfectflavor.com](mailto:colin@perfectflavor.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).  
Click on “Restaurants” to see other Green Restaurants.



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